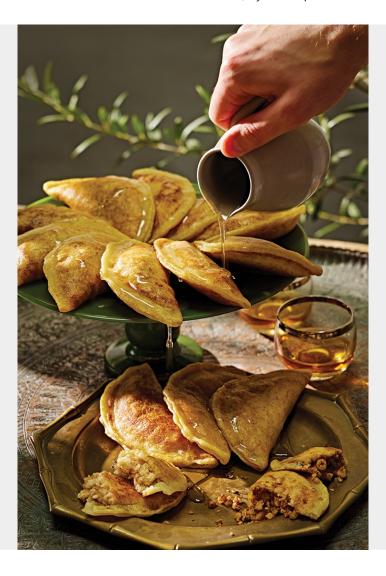
QATAYEF

Posted on December 20, 2024 by mostafa



ingredients Pancake Batter:

- 3 cups lukewarm water
- 2 cups all-purpose flour
- $\frac{1}{2}$ cup fine semolina flour

- 1¾tbsp baking powder
- 2 tbsp granulated sugar
- ¼ tsp salt

Walnut Filling:

- 2 cups chopped walnuts
- 1 tbsp granulated sugar
- ¾ tsp ground cinnamon

Cheese Filling:

- 2 cups Akkawi cheese, crumbled
- 1 tbsp granulated sugar
- ½ tsp ground cinnamon

Syrup:

- 2 cups granulated sugar
- 1½ cups water
- 1 tbsp lemon juice
- 8 tbsp melted butter

instructions

- 1. In a bowl of a food processor, blend the water, semolina flour, all-purpose flour, baking powder, sugar, and salt until a batter-like consistency forms, about 3 minutes. Let stand for 30 minutes.
- 2. Prepare the walnut filling by combining the chopped walnuts, sugar, and cinnamon, mix well. Do the same with the cheese filling.
- 3. In a dry, large non-stick skillet over medium-high heat, heat the pan for 5 minutes. Once hot, add ¼ cup of the batter. Cook until bubbles form on top (if bubbles do not appear within the first 5 to 10 seconds, the pan is not hot enough) and the batter is no longer wet, 3 to 4 minutes. Transfer the pancake to a tray and cover with a clean towel to keep it from drying. Repeat with the remaining batter.
- 4. Place 2 to 3 tbsp of the filling in the middle of a pancake. Fold the pancake in half, pinching the seam firmly to seal. Place on a baking sheet and cover with a clean kitchen towel. Repeat until the fillings are used up.

- 5. To make sugar syrup, combine sugar and water in a small pot over medium heat, whisk constantly until the sugar dissolves and bubbles, about 14 minutes. Add the lemon juice and set aside to cool down.
- 6. Preheat the oven to 375 F.
- 7. Brush both sides of each pancake with the melted butter. Bake in the preheated oven until golden, flipping halfway, about 20 minutes total.
- 8. Drizzle with sugar syrup and serve immediately.

